

Cilantro Lime Rice



Ingredients, Cilantro Lime Rice:

- 3 tablespoons olive oil
- One small white onion, diced (1 ½ cups)
- 4 garlic cloves, rough chopped
- 2 cups white basmati rice (see notes for brown basmati rice)
- 4 cups water
- 1 ½ teaspoons salt
- 1 tablespoon ground coriander
- 1-2 limes- zest and juice
- ½ cup cilantro, chopped, leaves and tender stems
- 3 scallions, sliced

Method, Cilantro Lime Rice:

1. Over medium heat, using a lidded sauté pan or wide pot, sauté onion and garlic in oil until fragrant and tender, 4-5 minutes. Add rice, sauté 1-2 more minute, coating each grain, then add coriander, 1 tablespoon of the lime zest (save rest for garnish) and 1 1/2 teaspoons salt.
2. Give a stir and add the water. Bring to a rapid boil. Cover, lower heat to low (gently simmering).
3. Cook 20-22 minutes or until all the water evaporates.
4. Fluff with fork, squeeze with limejuice (3-5 tablespoons) and right before serving, toss in the chopped cilantro and scallions.
5. Fluff again, taste and adjust salt and lime to taste.

Notes

1. If making ahead, add cilantro and scallions right before serving.
2. If using brown basmati rice, plan on almost double the cooking time, 35-40 minutes (unless you soak the rice beforehand). Make sure to read package directions adjusting the liquid if need be.